



LOMA LARGA VINEYARDS

The first cool climate vineyard of Chile - 100% D.O. Casablanca Valley

SAUVIGNON BLANC 2015

Planted Area: 153 acres (of a total of 366 acres)

Average Yield: 3 tons/acre

Harvest: March 16th to 19th, 2015. Hand-picked from selected blocks of our Loma Larga Vineyard, in the heart of the famed Casablanca Valley Appellation. After a second selection on sorting tables, the bunches were destemmed and gently crushed.

Composition: 100% Sauvignon Blanc

Winemaking

Pressing was conducted in a pneumatic press using a sequential program from 0.2 to 1.8 bars. The pressings were separated and treated separately. The clear juice was fermented mainly with the yeast strain, with cold stabilization occurring for 6 days. Fermentation temperature occurred between 57°F - 60°F. Once fermentation was complete, each wine was racked from its gross lees. Then it was maintained on its fine lees with stirring 1 to 3 times per month. Three months later, the wine was blended. After stabilizing and clearing the wine, we bottled on October 2015.

Chemical analysis

Alcohol: 13% vol.

Total Acidity: 4.53 g/L

Residual Sugar: 1.94 g/L

Volatile Acidity: 0.33 g/L

pH: 3.04

Tasting Notes

The elegant 2015 vintage exhibits delicate aromas of candied orange peel, white fruits with underlying hints of verbena and orange blossoms. The palate is dry, intense and fresh, with a gentle minerality, tangy citrus notes and a salty aftertaste. This is a medium-bodied wine that shows all the character and finesse of Loma Larga Vineyards, a nice weight, texture and pleasantly fruity finish. This wine is an ideal accompaniment to seafood like tuna or oysters, white meats and creamy pasta dishes. Enjoy now or cellar until 2018.

Tamara de Baeremaeker, Winemaker & Alejandra Gutierrez, Sommelier

